

L4 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT  
ACCESSION NUMBER: 1983-43729K [18] WPIDS  
DOC. NO. CPI: C1983-042642  
TITLE: Dutch-type cheese mixture - containing skimmed milk solids  
bone

oil, pork-fat, sunflower oil, caseinate, phosphatide and  
buttermilk.

DERWENT CLASS: D13 D16  
PATENT ASSIGNEE(S): (UGLI-R) UGLICH SCI PROD ASS

BASIC ABSTRACT:

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Cheese is produced from milk soured with *Streptococcus lactis*, *S. diacetylactis*, *S. creneoris* and *Lenconostoc citrovorum*. A cheaper, better quality and biologically active prod. is obtained from skimmed milk. Before cooling, this milk is mixed with an emulsion to give a fat content of 2.92-3%. Inoculation is conducted with low phospholipase and lipase strains, which give an hydrolysis zone of 0.5-4mm. diameter

The emulsion employed contains (in weight%): bone oil 23.3-25.7, pork fat 61.9-68.5, sunflower oil 9.8-10.8, Na caseinate 2.5-3.2, phosphatides 1.0-1.5, remainder - buttermilk.

An alternative is (in weight%): pork fat 85.0-90.0, beef fat 6.0-8.0, hydrogenated fat 4.0-7.0, Na caseinate 2.5-3.2, phosphatides 1.0-1.5, remainder - buttermilk.